

# Hazy Daze IPA 4-01-2019

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **33**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount        | Yield | EBC |
|-------|-------------------------------------------|---------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 3.1 kg (100%) | 80 %  | 4   |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Iunga   | 2.8 g  | 60 min | 11 %       |
| Boil      | Mosaic  | 12 g   | 20 min | 13.2 %     |
| Boil      | Cascade | 4.8 g  | 20 min | 6.9 %      |
| Boil      | Cascade | 7.2 g  | 5 min  | 6.9 %      |
| Whirlpool | Mosaic  | 5.6 g  | 10 min | 13.2 %     |

## Yeasts

| Name                                       | Type | Form  | Amount | Laboratory |
|--------------------------------------------|------|-------|--------|------------|
| Hazy Daze IPA<br>Blend II THE YEAST<br>BAY | Ale  | Slant | 36 ml  | White Labs |

## Notes

- Nastawne 10 litrów  
*Jan 5, 2020, 5:58 PM*